

# MONROE COUNTY HEALTH DEPARTMENT

## CART REQUIREMENTS CHECKLIST

- \_\_\_\_ 1. **Application for Permit/Inspection**
  - submit application
  - inspection is required prior to opening and serving food to the public
- \_\_\_\_ 2. **Check**
  - made payable to Monroe County Health Dept. for \$205.00
- \_\_\_\_ 3. **Certified food worker (MANDATORY)**
  - if preparing potentially hazardous foods such as hamburgs, chicken, sausage
- \_\_\_\_ 4. **Letter from a commissary**
  - a commissary is a permitted establishment that gives you permission to use their facility for some of your storage and to wash, rinse and sanitize your utensils
  - if you have more than one cart you **must** have your own commissary
- \_\_\_\_ 5. **Hand wash station**
  - pump soap
  - paper towels
  - container of fresh water with a spigot or tap and an empty container for waste water
- \_\_\_\_ 6. **Photo of your cart**
- \_\_\_\_ 7. **Stem thermometer(s) (0-220 °F)**
- \_\_\_\_ 8. **Thermometer(s) for mechanical refrigeration**
- \_\_\_\_ 9. **Sanitizer**
  - bleach or other approved sanitizing solution
  - if you use household bleach – 1 teaspoon of bleach per gallon of water
- \_\_\_\_ 10. **Hot/cold holding containers**
- \_\_\_\_ 11. **Single service or covered condiments**
- \_\_\_\_ 12. **Wrapped straws and /or disposable cups**
- \_\_\_\_ 13. **Single serve silverware**
- \_\_\_\_ 14. **Gloves, tongs and/or deli paper**
- \_\_\_\_ 15. **Umbrella/canopy over cart**
- \_\_\_\_ 16. **Hats/hairnets and aprons**